

PATENT ABSTRACTS OF JAPAN

(11)Publication number : 2003-306692

(43)Date of publication of application : 31.10.2003

(51)Int.Cl.

C11B 15/00

A23D 9/007

A23L 1/30

(21)Application number : 2002-372508

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(22)Date of filing : 24.12.2002

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(30)Priority

Priority number : 2002039775

Priority date : 18.02.2002

Priority country : JP

(54) POWDERY OIL-AND-FAT

(57)Abstract:

PROBLEM TO BE SOLVED: To provide a powdery oil-and-fat containing a diglyceride and having excellent taste, flavor, palatability, storage stability, dispersibility in water and dispersing power of powder such as proteins and carbohydrates and provide an oil-and-fat processed food containing the powdery oil-and-fat.

SOLUTION: The powdery oil-and-fat contains (A) 15-79.9 wt.% glyceride mixture containing 5-84.9 wt.% triglycerides, 0.1-5 wt.% monoglycerides and 15-94.5 wt.% diglycerides wherein ≥ 50 wt.% of the total constituent fatty acids is unsaturated fatty acids, (B) 20-84.9 wt.% one or more pulverizing bases selected from carbohydrates, proteins and peptides and (C) 0.1-5 wt.% water.

LEGAL STATUS

[Date of request for examination]

30.09.2004

[Date of sending the examiner's decision of rejection]

[Kind of final disposal of application other than the examiner's decision of rejection or application converted registration]

[Date of final disposal for application]

[Patent number]

[Date of registration]

[Number of appeal against examiner's decision of rejection]

[Date of requesting appeal against examiner's decision of rejection]

[Date of extinction of right]